

CLAIMS

What is claimed is:

1. A structure for cooking or heating food, comprising:
 - a) a nonwoven base layer comprising a polymeric material with glass transition temperature t_g greater than 240 degrees Celsius or a melting temperature t_m greater than 270 degrees Celsius, and
 - b) a layer of a microwaveable coating, the coating comprising:
 - i) a microwave interactive material of carbon and
 - ii) a binder comprising a silicate or a naturally occurring polymer or a derivative thereof.
2. The structure of claim 1 wherein the base layer comprises nonwoven paper.
3. The structure of claim 2 wherein the base layer comprises aramid.
4. The structure of claim 3 wherein the base layer comprises para-aramid.
5. The structure of claim 1 wherein the base layer comprises a spunlaced sheet.
6. The structure of claim 1 wherein the binder is selected from the group consisting of soy protein, animal protein, silicates, polysaccharides, derivatives, and mixtures thereof.
7. The structure of claim 1 wherein the layer of microwaveable coating is continuous.
8. The structure of claim 1 wherein the layer of microwaveable coating is discontinuous.

9. A structure for cooking or heating food, comprising:
- a) a nonwoven base layer comprising a polymeric material with glass transition temperature t_g greater than 240 degrees Celsius or a melting temperature t_m greater than 270 degrees Celsius, and
 - b) an intermediate layer comprising:
a cellulosic polymer, or naturally occurring polymer which is not cellulosic, or derivative thereof;
 - c) a layer of a microwaveable coating, the coating comprising:
 - i) a microwave interactive material of carbon and
 - ii) a binder comprising a silicate or a naturally occurring polymer or a derivative thereof.
10. The structure of claim 9 wherein the base layer comprises nonwoven paper.
11. The structure of claim 9 wherein the base layer comprises aramid.
12. The structure of claim 9 wherein the base layer comprises para-aramid.
13. The structure of claim 9 wherein the base layer comprises a spunlaced sheet.
14. The structure of claim 9 wherein the binder or intermediate layer is selected from the group consisting of soy protein, animal protein, silicates, polysaccharides, derivatives, and mixtures thereof.
15. The structure of claim 9 wherein the layer of microwaveable coating is continuous.

16. The structure of claim 9 wherein the layer of microwaveable coating is discontinuous.

5 17. A method of heating a food in contact with a structure comprising:

a) a nonwoven base layer comprising a polymeric material with glass transition temperature t_g greater than 240 degrees Celsius or a melting temperature t_m greater than 270 degrees Celsius, and

10 b) a layer of a microwaveable coating, the coating comprising:

iii) a microwave interactive material of carbon and

iv) a binder comprising a silicate or a naturally occurring polymer or derivative thereof

15 wherein the food is in contact with (b) comprising the step of applying microwave energy to the food and structure.